

# YC Science Exhibition cum Fair: Pioneering Business-Driven Innovation



## About YC Science Exhibition Cum Fair :

At our institute, Since year 2017, **YC Science Exhibition cum Fair** is a best practice aimed at fostering a business mindset among science students. This initiative is designed to help students bridge the gap between scientific knowledge and entrepreneurship. Through induction programs, startup training, and hands-on workshops for product development, facilitated by our Entrepreneurship Development Cell, students gain practical insights into the business world. These activities are conducted throughout year, culminating in a major event where budding entrepreneurs showcase their products and experience managing sales, thereby nurturing entrepreneurial skills from an early stage.

## Objectives:

1. To encourage a mindset of innovation and problem-solving in students.
2. To enable science students to translate their research findings into viable products or services.
3. To enhance communication and pitching abilities to articulate their scientific ideas persuasively to diverse audiences.
4. To make them aware of changing market trends, emerging technologies, and evolving scientific paradigms, ensuring relevance and competitiveness in their fields.
5. To validate the feasibility and market potential of their scientific ideas, ensuring that their work aligns with real-world needs.
6. To help establish their own small scale startups for bringing their innovations to market and also contribute to the entrepreneurial ecosystem.

## Context:

In recognition of the need to bridge the gap between scientific research and market opportunities, the institute initiated entrepreneurial education through the exhibition. By showcasing innovative products and applying scientific knowledge, students learn valuable entrepreneurial skills essential for navigating today's dynamic professional landscape.

## Practice:

The YC Science Exhibition cum fair is an annual event organized with precision by the Y.C. Institute of Science, adhering to the highest institutional standards. This event serves as a platform to groom our students, aligning with our core objective of fostering innovation and entrepreneurship. Prior to this grand event, we conduct **Induction and Orientation programs** to acquaint students with its significance and encourage their participation.

Recognizing the importance of identifying and nurturing entrepreneurial talents among our students, the institute conducts various **training sessions and workshops**. These initiatives encompass Entrepreneurship Awareness Camps, **Entrepreneurship Development Programs**, and **industrial visits** to instil practical knowledge.

To further support this ethos, we have established a **Start-up Cell** aimed at nurturing students' business acumen and transforming their ideas into viable market products. In collaboration with the Science Technology Park and Tata Technologies, our institute has set up a **Centre for Invention, Innovation, and Incubation (CIII)**. This collaboration provides a conducive environment for skill enhancement and supports startup ventures. Financial assistance is extended to promising students to materialize their business plans, enabling them to obtain licenses and kick-start their entrepreneurial journey.

Throughout the year, students are motivated to cultivate entrepreneurial skills and gain hands-on experience in market dynamics. The pinnacle of this endeavor culminates in the two-days YC Science Exhibition Cum Fair, featuring over 50 stalls showcasing a diverse range of subject-specific products and working models. Esteemed business personalities are invited to inspire students, imparting valuable insights into marketing strategies and sharing their own experiences. Such events serve as catalysts for students, encouraging them to harness their potential and aspire to become successful entrepreneurs in their future endeavors.





# Trainings and Hand on workshops

### Pickle making Workshop



Satara, Maharashtra, India  
M2M6+WJ3, SH 58, Powai Naka, Satara, Maharashtra 415002, India  
Lat 17.68478°  
Long 74.011732°  
16/10/23 11:22 AM GMT +05:30

### Pearl Culture Workshop



Satara, Maharashtra, India  
YCIS Bus Stop, Powai Naka, Satara, Maharashtra 415001, India  
Lat 17.685436°  
Long 74.00947°  
28/03/22 11:54 AM

### Cocoon Handicraft Workshop



Satara, Maharashtra, India  
M2P6+38C, Powai Naka, Satara, Maharashtra 415001, India  
Lat 17.685234°  
Long 74.010824°  
06/02/24 04:12 PM GMT +05:30

### House hold chemicals making workshop



Satara, Maharashtra, India  
M2P6+4PC, Powai Naka, Satara, Maharashtra 415001, India  
Lat 17.685213°  
Long 74.011689°  
16/03/22 12:26 PM

### Construction of Aquarium Workshop




Satara, Maharashtra, India  
M2P6+4PC, Powai Naka, Satara, Maharashtra 415001, India  
Lat 17.685213°  
Long 74.011689°  
16/03/22 12:26 PM

### Household Chemical Making






# Training Sessions under Entrepreneurship Development Cell



**Rayat Shikshan Sanstha's  
Yashwantrao Chavan Institute of Science, Satara  
(Autonomous)**

**RUSA Sponsored Webinar  
Jointly organized by,  
Department of Biotechnology and  
Entrepreneurship Development Cell**

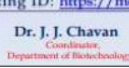



**Entrepreneurial Ventures for  
Biotechnology students in food  
sector**


**Resource Person  
Mr Yash Ahire**  
Vignaharta Food Solutions, Satara


On  
13<sup>th</sup> May, 2021 at 03.30 pm

Platform: Google Meet  
Meeting ID: <https://meet.google.com/air-mimc-rvr>

  
**Dr. J. J. Chavan**  
 Co-ordinator,  
 Department of Biotechnology


  
**Dr. P.V. Chavan**  
 Co-ordinator,  
 Entrepreneurship Development Cell

  
**Prin. Dr. B.T. Jadhav**  
 Principal,  
 Y.C. Institute of Science, Satara




**Rayat Shikshan Sanstha's  
Yashwantrao Chavan Institute of Science (Autonomous) Satara**


**DEPARTMENT OF MICROBIOLOGY  
AND  
ENTREPRENEURSHIP DEVELOPMENT CELL  
Jointly Organizes**



**ENTREPRENEURSHIP  
DEVELOPMENT IN LIFE  
SCIENCES**

**Guest Speakers**


  
**Mr. Lokesh Uttekar**  
 Proprietor, Padmashree Biotech Pvt. Ltd.


  
**Mr. Milind Shelar**  
 Wine Fermentation Technology Consultant


**Date: 07-06-2021 (Monday) Time: 2:00 p.m. onwards**


**Zoom Link:**  
<https://zoom.us/j/96691155026?pwd=VHhEaU50UkV0eUo0d0VlZlZG9SUXh1dEY1NkN3d09>

**Registration Link:** <https://forum.yc.edu/69bBRKS0bHL8PN7>

  
**Mr. J. R. Yadav**  
 Departmental  
 E D Cell Coordinator

  
**Dr. P.V. Chavan**  
 E D Cell  
 Co-ordinator

  
**Mr. NS. Joshi**  
 Head  
 Dept. of Microbiology

  
**Dr. B.T. Jadhav**  
 Principal  
 Y.C.I.S., Satara



**Ayugraam**  
 Work Together for Health & Wealth  
 Global Network  
 In Collaboration with  
**Rayat Shikshan Sanstha's  
Yashwantrao Chavan Institute of Science, Satara (Autonomous College)**  
 Established: 1965

**Webinar Series  
Part 6**

**RECRUITMENT FOR  
SELF-EMPLOYMENT**

**WEBINAR** **YouTube LIVE**

  
**Dr. P. V. Chavan**  
 Chairman, Entrepreneur  
 Development Cell,  
 Y.C.I.S., Satara  
 Opportunity by ED cell,  
 YCIS, Satara

  
**Mr. Surendra Kakade**  
 Founder chairman  
 Ayugram India

  
**Prof. Ramesh Ohel**  
 Entrepreneurship  
 Educator

  
**Ms. Bhagashri Kakade**  
 CEO,  
 Ayugram & Commerce India, Pvt Ltd  
 Director,  
 Sarvagya Global Foundation  
 Journey as an  
 Entrepreneur

**Date: 5th June 2021, Saturday**


**Dr.P. V. Chavan**  
 Chairman  
 Entrepreneur Development Cell  
 Y.C.I.S., Satara

**Time: 10:00 AM**

**Dr. S. R. Bhongale**  
 Dean  
 Diploma & Skill Courses,  
 Y.C.I.S., Satara

**Mr. S. A. Kakade**  
 Founder chairman  
 Ayugram India,  
 Ayurkisan Herbal Industry

**Dr. B.T. Jadhav**  
 Principal  
 Y.C.I.S.,  
 Satara



**Rayat Shikshan Sanstha's,  
Yashwantrao Chavan Institute of Science, Satara**

**Entrepreneurship Development Cell**  
 Organises

**One Day Webinar on Entrepreneurship Development .**

**Introduction** : **Dr. P. V. Chavan**  
 Co - Ordinator , Entrepreneurship Development Cell

**Inaugural speech** : **Hon. Prin. Dr. B. T. Jadhav**  
 Principal, Y. C. Institute of Science, Satara.

**Chief Guest (Session I)** : **Hon. Mr. Vinay Zote**  
 Project Officer, Maharashtra Center For  
 Entrepreneurship Development (MCED), Satara

**(Session II)** : **Hon. Mr. S. K. Shinde**  
 Assist. Professor, Y. C. Institute of Science, Satara.

**Prsedencial speech** : **Hon. Dr. V. Y. Deshpande**  
 Vice Principal, Y. C. Institute of Science, Satara.

**Date : 09.11.2020**

**Time : 2.00 p.m.**



# Industrial Visits

Industrial Visit to Food industry



Industrial Visits to Ajinkyatara Sugar Industry,





# Conduction of Industry Institute Interface Meet and Hackathon for Exchange of Ideas

## INDUSTRY INSTITUTE INTERFACE MEET-I



➤ On 29<sup>th</sup> Oct, 2018

- Dignitaries from industries and engineering institutes in and around Satara Participated in the meet

- Around 43 participants from industries participated in the meet

➤ Agenda

- To introduce the center to the local industries.
- To discuss the need of local industries

Mr. P. V. Kalgude, AVP Education Services and Initiatives, Tata Technologies, Pune.  
Mr. R. P. Ranade, President MAS Satara and Mr. Vasantrao Phadtare, member CDC, YCIS Satara.  
Dr. Anil Patil, Chairman, Rayat Shikshan Sanstha.

## Industry-Institute Interface Meet-II

➤ On 13<sup>th</sup> March, 2019 an Industry-Institute Interface meet was organized .

- 150 Participants from Satara, Wai, Karad, Shirval-Khandala, Kolhapur area MIDC participated in the event.
- Mr. Anil Kelapure , TATA technologies and Mr Vikram Saraf , Science and Technology Park, Pune guided the participants.



## MAS Exhibition

➤ Participated in exhibition organized by Manufacturer Association Satara on 21-23<sup>rd</sup> December 2018.



## YCIS Hackathon-2021

(Rayat Innovation Challenge)  
#unlock your curiousness

Sr. No.	Activity	Beneficiaries
1.	Registered Idea	210
2.	Ignition stage -I Expert talk	05
3.	Panel discussion session and eminent panellist	20
4.	Elevation and development of idea-Phase -II	210
5.	Pitching of idea for final selection	170
6.	Prototype	50







# YC -CIII Centre for Incubation of Innovative Ideas



**Yashwantrao Chavan Institute of Science**  
**Center for Invention, Innovation and Incubation (YCIS-CIII)**  
 YCIS Campus, Satara



**TATA TECHNOLOGIES**



## Explore pathways to Innovation, Entrepreneurship and Advanced Training

### Facilities

- Common reception, visitors' lounge & hangout zone
- Biometric access
- Beverages from vending machines in pantry
- Shared use of conference room/discussion room
- Two-wheeler parking
- Access to business training & information workshops
- Access to prototyping facility, 3D printing and high-end software
- Workstations with power backup & internet connection
- Housekeeping support
- Mentoring, coaching and business services at nominal cost

### Incubation

- Mentoring
- Networking opportunities
- Business planning
- Access for funding opportunities

### Co-working

- Dynamic & secure working infrastructure
- Communication facilities
- Centralized business support services
- Knowledge management support

### Industry Connect

- Tailor-made training
- Extended R&D facilities for Industries
- Opportunities to support Innovators & Startups

### Company Formation

- Single window for all legal documentation
- Legal formation & Entities
- IPR Protection
- Virtual office address for registration

### Acceleration

- Marketing planning
- Product testing & certification support
- Business valuation & investment advice
- Human capital management

### Skill Training

- Entrepreneurship Development
- Business Training
- Product Design and Development
- Domain Exploration

### CENTER IN NEWS

**नवसंशोधक निर्माण करणाती 'रयत'**

नामवंत उद्योजकांची सहविचार सभा उत्साहात

**रयत'च्या संशोधन केंद्राची गरूडभरारी**

रयत'च्या संशोधन केंद्राची गरूडभरारी

**यशवंतराव चव्हाण इन्स्टिट्यूटमधील इन्व्हेशन, इनोव्हेशन व इन्क्यूबेशन सेंटरची वाटचाल आत्मनिर्भर**

**सातारा-यात संशोधकांनी बनवला सुरक्षित मास्क**

**विद्यार्थ्यांच्या कॅरिअरसाठी अर्थ अभियेक्षण इन्स्टिट्यूट**

### यशवंतराव चव्हाण इन्स्टिट्यूटमधील इन्व्हेशन, इनोव्हेशन व इन्क्यूबेशन सेंटरची वाटचाल आत्मनिर्भर

डॉक्टर्स, पोलिस व कर्मचाऱ्यांना फेस शिल्डचे कवच

**सातारा हॉस्पिटल अँड डायग्नोस्टिक सेंटर**  
 HELPLINE - मेडिकल इमर्जन्सी  
 ९२२९९९००० / ८३७८९९७९८

**यशवंतराव चव्हाण इन्स्टिट्यूटमधील इन्व्हेशन, इनोव्हेशन व इन्क्यूबेशन सेंटरची वाटचाल आत्मनिर्भर**

डॉक्टर्स, पोलिस व कर्मचाऱ्यांना फेस शिल्डचे कवच

### तीन दिवसीय 'उद्योजकता विकास शिबिर' गुरुवारपासू

**अॅडव्हान्स मॅन्युफॅक्चरिंग सुविधा उपलब्ध**

सातारा : यशवंतराव चव्हाण इन्स्टिट्यूट ऑफ सायन्समध्ये तरतूत शिबिरास संध्या, टाटा टेक्नॉलॉजी व सायन्स टेक्नॉलॉजी पार्क (पूणे) यांच्या कर्मि सातारा कॅम्पस येथे फेस इन्व्हेशन, इनोव्हेशन अँड इन्क्यूबेशनमध्ये अॅडव्हान्स मॅन्युफॅक्चरिंग सुविधा उपलब्ध करून देण्यात आली आहे. या शिबिरामध्ये इन्टरनॅशनल ओपेरेटिंग ड्रेगन युनिव्हर्सिटी, इन्व्हेन्शन व इन्क्यूबेशन मॅन्युअल नुर इन्स्टिट्यूटमधील विद्यार्थ्यांना प्रशिक्षण देण्यात आले. या प्रशिक्षणामध्ये माध्यमातून आधुनिक तंत्रज्ञान अद्ययावत करणाऱ्या निष्ठाळ्यांचे या प्रशिक्षणामध्ये विशेष महत्त्व आहे. या प्रशिक्षणाच्या यशस्वी वेंचन सुरू असून, परिसरातील प्रत्येक, इन्व्हेन्शन अँड इन्क्यूबेशन सेंटरमधील प्रयोग, असे अद्यावत प्रचार्य डॉ. के. जी. कानारे यांनी केले आहे.

## **Evidence of Success:**

Participation of about more than 5000 students from 30 departments since five years resulted in the display of 85 subject-related products, demonstrating students' ability to apply their knowledge practically. The event generated significant profits, with select products attracting interest from industry leaders like BVG India Pvt. Ltd. During the event, guests and visitors commend the students' productivity and applaud the innovative spirit evident in their creations. Many recognize the event's significance in enhancing the institute's international profile and commend the students for their creativity in marketing their products. The major success of the event lies the authentication of their product for marketing by providing them FSSAI and MSEME licenese for initiating their own start ups

Till now, 20 entrepreneur's has been given . FSSAI and MSEME licenese to embrace their start ups .

The overwhelming response from students, faculty, parents, and visitors underscores the event's success. Additionally, we organize "Best Stall" competitions to acknowledge and reward outstanding contributions. Students earns recognition and opportunities for memberships and collaborations.This best practice served as a platform for students to showcase their entrepreneurial spirit and garnered appreciation from industry leaders and stakeholders alike.



## Annual Event Glimpses of YC Science Exhibition Cum Fair





## Display of Departmental Stalls showcasing their Subject- specific products









## Departments participated in the event and their products





















**Visit of Eminent Personalities at the event**

Hon. Pankaj Deshmukh, Superintendent of Police, Satara



Hon.Prof.Dr.D.T.Shirke , Vice Chancellor,Shivaji University ,Kolhapur along with Dr.Vijay Kumbhar, Registrar,K.B.P.University,Satara 2022-23





**Hon.Prof.(Dr)P.S.Patil, Pro-Vice Chancellor, Shivaji University, Kolhapur**



*YC fair Inauguration by Hon. Mr. Farrokh Cooper, Chair and Managing Director, Cooper Cooperation Pvt.Ltd,Satara, ,Hon.Datta Gaikwad ,Vice president, BVG Pvt.ltd , and Dr.Anil Patil ,Chairman, Rayat*





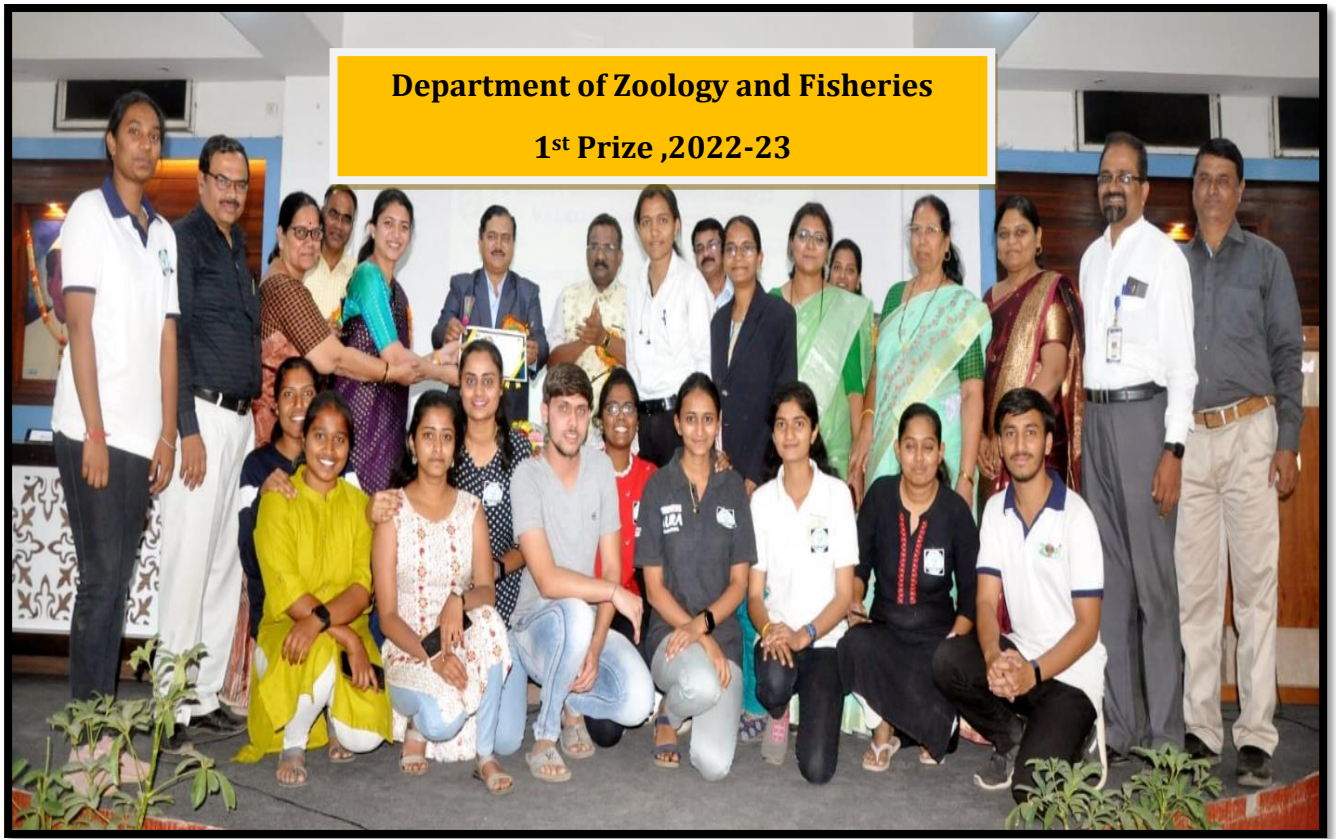
## BEST STALL AWARDS





**Department of Zoology and Fisheries**

**1<sup>st</sup> Prize ,2022-23**





Department of Botany, 2<sup>nd</sup> Prize, 2022-23



**Department of Zoology and Fisheries**  
**2<sup>nd</sup> Prize Application based ,2022-23**





**Photographs of Display of Departmental products at YC Fair**



**Premixes, Ready to Eat masala**



**Nano Nutrient, Nano Kajal**

Scented Candles, Scented Soaps



Handwash, Dishwash Cleaners, Phenyls, Perfumes









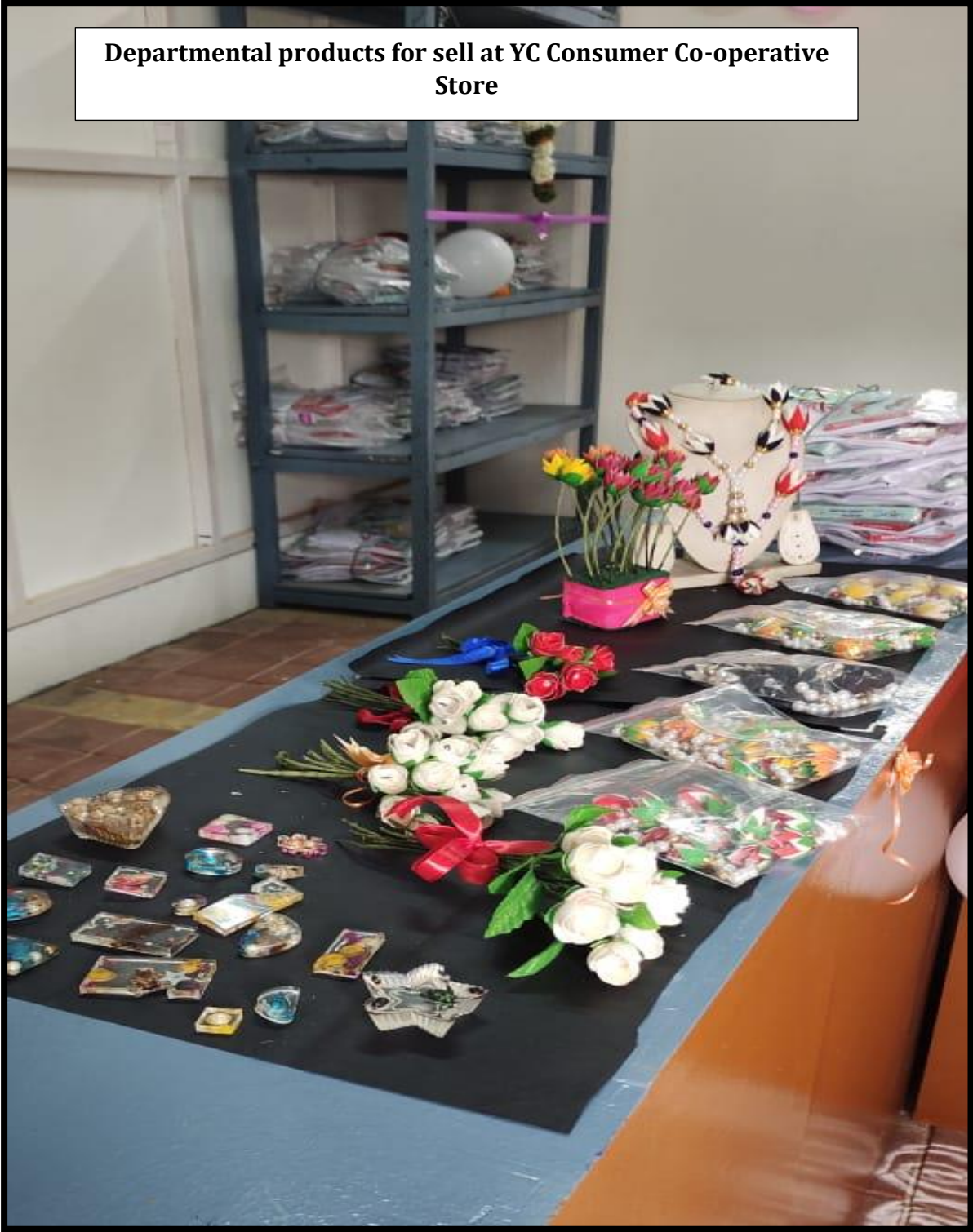
Pearl articles, Shell Mirrors, Shell Pots, Earrings, Fish Chakli, Fish fafda





**Problems encountered and resources required:**

While the two-day fair showcased students' entrepreneurial potential, sustaining momentum beyond the event was crucial. To address this, an online platform was developed, allowing students to continue selling their products. Managed by the Earn and Learn Scheme students, the YC student consumer store ensures sustained engagement and revenue generation throughout the year.





23



महाराष्ट्र शासन  
जिल्हा उपनिबंधक  
सहकारी मंडळ, सातारा  
दिनांक ०१/०८/२०२२

महाराष्ट्र शासन

## - नोंदणीचे प्रमाणपत्र -

या प्रमाणपत्राद्वारे प्रमाणित करण्यांत येत आहे की,  
उद्योगतः राव चव्हाण इन्स्टिट्यूट ऑफ मॅनेज्मेंट कलेज व शिळा ही संस्था  
विद्यार्थी प्राथमिक सहकारी शाहक संस्था सर्व्ही मालासा त्या जि मालासा  
महाराष्ट्र सहकारी संस्थांचे अधिनियम, १९६० मधील  
(सन १९६१ चा महाराष्ट्र अधिनियम क्रमांक २४) कलम २  
(१) अन्वये नोंदण्यात आली आहे.

उपरिनिर्दिष्ट अधिनियमाच्या कलम १२ (१) अन्वये व  
महाराष्ट्र सहकारी संस्थांचे नियम, १९६१ मधील नियम  
क्रमांक १० (१) अन्वये संस्थेचे वगीकरण उपभोक्ता संस्था  
असून उप-वगीकरण शाहक संस्था

आहे.

कार्यालयीन  
सातारा



सही

स्थळ :- सातारा

दिनांक ०१/०८/२०२२

[सन्तोहर साठे]  
जिल्हा उप निबंधक  
सहकारी मंडळ, सातारा.



## List of Department participated and their commodities for sale :

Sr.no	Name of Department	Type of Commodities	Games
1.	Microbiology	Butter milk, Lassi, Mishti Dahi, Idli, Sandwich, Mattha, Cheese garlic bread, Probiotic juice, Cookies, eco colors .	Microbial Puzzles
2.	Physics	Mini telescope ,Dancing robot, Magnetic car, Helicopter, LED chesser, Table top fountain, Hologram, Antigravity suspension, aeroplane, floating chair & table	Science world puzzle, body balance, flip top toe
3.	Computer Science (Entire)	Chocolate, Chat Kachori, Mobile covers, Pani puri, Chicken Samosa, Mehndi tattoo, Android application.	
4.	Food processing & packaging	Apple coconut burfi, Vegan chocolate, Makhana granola, Fruit custard, Paan & Elaichi flavored ice cream, Sprout bhel, mouse cake, Paan flavored lassi, Mint & dry fruit flavoured lassi, Chaos & ready cook masala Palak papad, bhakarwadi, panha, Dried onion flakes, kairi shots, milk shake, Finger chips, Peru rabadi, Pani puri, Soya oats cookies, Saunf RTS, Lemon Pickle.Carrot pomez bar, Nutritious sprout dhokala, Badam shake, Fruit Salad, Watermelon Smoothie, Guava juice, pakoda premix, Paan mouth freshner, Banana oatmeal smoothie, Fish bite, mango lassi, Tea flavoured spread, Panipuri, Paan Flavoured saunf, brownies, flaxed cookies ,	



		Ready to eat masala packs , Fasting modak	
5.	Chemistry	Pickle product, turmeric powder, resin art, Coffee, cold drinks, candles, Perfumes ,Phenyls, Cleaners, Hand wash, Herbal products	
6.	Drug Chemistry	Cosmetics, masala papad, milk shake, kairy panha	Bucket & coin, chess.
7.	Botany	Planters, Terrarium, flower arrangement display, plants for sale, plants used in games, Ecofriendly colors, herbal cosmetics & pesticides, jeevamrut, herbal nutraceuticals,herbal soaps, farmers products.	
8.	Seed technology	Variety of Seeds, Seed jewellerys, Sweets	
9.	Biotechnology	Vermicompost, vermiwash, plant tissue culture plants, humic acid, liquid fertilizer, aloevera handwash Mango pulp, holi colour, gulab sharbat, cold juice, gummy candy, mojito, cup cakes, herbal soaps,	Scientific puzzle
10.	Animation Science	Pencil sketches, paintings, paper crafts, nail arts, vector drawing art, culture photography, image editing, online logos, different types of crowns, digital photography for students, visiting cards, business cards, posters, brouchers, image composition and manipulation.	Animation graphics and fun games, computer games(CS- GO), macreme arts, quize competition, crown and tattoo making, camera handling and

			photography .
11.	Computer Science (Optional)	Reanalysis software ,Face regognition software ,Website design, software design, android application design, broucher design, pamplet design, certificate design, I card design, visiting card design, banner design, advertisement design, birthday cards.	Quize game, color matcher, puzzle game.
12.	Nano-science and Technology	Readymade studs, organic kajal, anti-microbial socks, aloevera gel, waterproof nanoparticle coated cloth .	Dart board, electric game, probability, flipping game.
13.	Electronics	Smart phone based home automation, noise pollution monitoring, low cost fire alert device, cell phone operated automation, home security system, locker security system, advanced fire alert system, contact lens, thermometer. LC meter, bike security system, fire alarm system, home automation system, digital notice board, messenger cushion, smart dustbin, baby cradle swinger, biometric attendace system, soil moisture detection system, height measurement system, gas detection system, accident avoiding eyeglasses.	Get ready to play, match the pair, show your favorite number.
14.	Statistics	Statistical table (booklet), statistical formulae (booklet), probability distribution (booklet), Panipuri, mocktails, sandwich, consultancy.	Throwing dice, cards (identify sequence of cards),




			number puzzle, probability based number puzzle,
15.	English	Books, Stationary items, Art and crafts, English activity	Word power , Ball game
16.	Maths	Mathematical models, Treasure of Sutras	Cube ingenious , Sum of pyramid
17.	Forensic science	Food products	Know your emotions
18.	Zoology	Cocoon handicrafts- Flowers, bouquet, earrings, decorative articles , garlands Resin articles- Paper weight, Keychains, Pots, Vermicompost, vermiwash, Pearl crafts. Arthropoda exhibition	Muscle strength, Evolution game.
19.	Fisheries	Fish Aquariums and accessories <b>Fish feed</b> , plant pots, wall hangings, dream catchers, Shell decores, Fish fries, Fish Chakli, Fish fafda. Frames. Pearl jewelleryes	
20.	B.Voc .	Digitalization of botanical garden (Application), web designing consultancy, Graphic designing consultancy	
21.	NCC	Weapons information Disaster management	
22.	YC-CIII	Display of facilities in CIII center	
23.	Music and Art Science	Bottle arts, Cap, Madhubani Paintings, Wall hanging etc.	

24.	Cultural	Ayurvedic Soaps, Serums, traditional Dresses, Bookmarks, Paintings,Mehndi, Nail art	
25.	Competative exam guidance centre	Quiz	
26.	Jr.section	Creative arts ,Model and Charts ,Vermicompost, Exhibition	
27.	Electronics , IT,CS, and Defence Study	Aircraft model. Jet plains, electronic ball with Sensor, Gas Sensor	
28.	Library	Books	
29.	Canteen	Food items	
30.	Earn and learn Scheme	Terracotta pots, Keychains ,Paper bags,Liquid nitrogen waffles ,Food items	




# Our Range of Quality Products






**DHAMAL AGRO**

## Freeze Dried Apple



**All Natural**



## Freeze Dried Apple

**DHAMAL AGRO**

**The Freeze Drying Process**

- Fresh and Selected Farm Fruits
- Washed and Cold Pressed
- Vacuum Freeze Dried (Only H<sub>2</sub>O is removed)
- Packed to Perfection Each Fruit Cube is Fresh and Crispy


Nutrition Facts	
(Approximate) Avg qty. per 15 g.	
Calories	56.25kcal
Protein	0.63g
Total Fat	0.00g
Carbohydrate	13.44g

**fssai** 21523039000771

Our Snacks are fresh and Natural, Which you can have anywhere, anytime.

Closest to the real fruit  
No loss of nutrients  
Retains original taste and flavour  
Easy to munch on the move


**Suggestion to use**



Store in cool dry place  
Keep refrigerated once opened.




Net Wt. : 15gm  
Batch No. : Da003  
Mfg. Dt. :  
MRP :  
USP :  
BEST BEFORE 12 MONTH FROM DATE OF MFG.







**DHAMAL AGRO**

## Freeze Dried Pineapple



**All Natural**



## Freeze Dried Pineapple

**DHAMAL AGRO**

**The Freeze Drying Process**

- Fresh and Selected Farm Fruits
- Washed and Cold Pressed
- Vacuum Freeze Dried (Only H<sub>2</sub>O is removed)
- Packed to Perfection Each Fruit Cube is Fresh and Crispy


Nutrition Facts	
(Approximate) Avg qty. per 15 g.	
Calories	60.39kcal
Protein	0.81g
Total Fat	0.57g
Carbohydrate	13.00g

**fssai** 21523039000771


Our Snacks are fresh and Natural, Which you can have anywhere, anytime.

Closest to the real fruit  
No loss of nutrients  
Retains original taste and flavour  
Easy to munch on the move

**Suggestion to use**



Store in cool dry place  
Keep refrigerated once opened.



Net Wt. : 15gm  
Batch No. : Da003  
Mfg. Dt. :  
MRP :  
USP :  
BEST BEFORE 12 MONTH FROM DATE OF MFG.



Royal

# ख्रमंग कारळे चटणी

NIGER SEEDS CHUTNEY

Net Wt : 80g  
MRP : 45/-Rs  
MFG Date :

Ingredients : Niger Seeds, Red Chili,  
Garlic, Cumin, Salt

No Added Artificial colours, Flavours & Preservatives

Nutritional Information per 100 grams approx	
Energy :	470kcal
Carbohydrates :	30g
Protein :	14g
Fat :	32.09g

Manufactured & Marketed by  
PRIYA FOOD AND SPICES  
HOUSE No.387 AT POST WADHE, Satara.  
Maharashtra - 415001  
Customer Care : 9922953869  
Email : nalawadepriya06@gmail.com



21522195000384

BEST BEFORE 4 MONTHS FROM MFG DATE

Store In Cool & Dry Place



Royal

# ख्रमंग शेंगदाणा चटणी

GROUNDNUT CHUTNEY

Net Wt : 80g  
MRP : 45/-Rs  
MFG Date :

Ingredients : Groundnut, Red Chili,  
Cumin, Salt

No Added Artificial colours, Flavours & Preservatives

Nutritional Information per 100 grams approx	
Energy :	545.16kcal
Carbohydrates :	64g
Protein :	15.7g
Fat :	29.8g

Manufactured & Marketed by  
PRIYA FOOD AND SPICES  
HOUSE No.387 AT POST WADHE, Satara.  
Maharashtra - 415001  
Customer Care : 9922953869  
Email : nalawadepriya06@gmail.com



21522195000384

BEST BEFORE 3 MONTHS FROM MFG DATE

Store In Cool & Dry Place



**ख्रमंग** सातारी

**Royal**

**पनीर ग्रेव्ही मसाला मिक्स**  
PANEER GRAVY MASALA MIX

Ready To Cook

Just Add Milk, Paneer & Tomato

Allergen Contain : Nuts & Milk Solid

Ingredients : Onion, Cashew Nut, Milk Solids, Tomato, Ginger, Garlic Coriander, Chilli, Corn Starch, Sugar, Garam Masala, Common Salt

Preparation : 2 Tomato (150 g) puree , Paneer Cubes (200g) Milk 1 Cup (100ml), Water 2 Cup (200ml)

प्राथमिक तयारी : २ टोमॅटो (१५० ग्रॅम) प्युरी, पनीर २०० ग्रॅम, दूध १ कप (१०० मिली), पाणी २ कप (२०० ml)

Recipe :

- Make a Paste of Royal Paneer Gravy Masala with 1 Cup of Milk.
  - Heat oil in a frying pan, Add Tomato Puree and Cook for 3-4 minutes till the oil separate.
  - Add Royal Paneer Gravy Masala Paste & Saute for 2-3 minutes.
  - Add Paneer, Water & Simmer For 5-6 minutes or till the gravy thickens Garnish with chopped coriander Leaves.
- कृती :
- १ कप दुधामध्ये सॉयल पनीर ग्रेव्ही मसाल्याची पेस्ट करून घ्या.
  - कढईमध्ये आवश्यकतेनुसार तेल गरम करून टोमॅटो प्युरी घालून ३ ते ४ मिनिटे तेल सुटेपर्यंत भाजा.
  - सॉयल पनीर ग्रेव्ही मसाल्याची पेस्ट घालून २ ते ३ मिनिटे भाजा.
  - पनीर व पाणी घालून ५ ते ६ मिनिटे घट्ट होईपर्यंत शिजवा व कोथिंबीर घालून सजवा.

No Added Artificial colours, Flavours & Preservatives

Net Wt : 50g  
MRP : 45/-Rs  
MFG Date :

Nutritional Information Per 100 Grams Approx	
Energy :	425 kcal
Carbohydrates :	47g
Protein :	16g
Fat :	10g

Manufactured & Marketed by  
PRIYA FOOD AND SPICES  
HOUSE No.387 AT POST WADHE, Satara.  
Maharashtra - 415001  
Customer Care : 9922953869  
Email : nalawadepriya06@gmail.com



**BEST BEFORE 6 MONTHS FROM MFG DATE**

**STORE IN COOL & DRY PLACE**

**Siddhi Chocolate**

Ingredients : Dark Chocolate, White Chocolate milk CHocolate, Dry Fruits Gulkand, Pan

Net wt :  
MRP Rs :  
(Inl of all Taxes)  
Mfg. Date :  
Exp. Date :

Best Before 45 Days From Packing

Nutritional Value approx per 100 gm

Amount	100 g Per
Energe	541 Kcal
Total Fat	29 g
Total Carbohydrate	62 g
Add Sugar	45 g
Protein	8 g

Customer Care No.  
9527524278

**fssai** 21523085003150

Manufactured & Markated by  
**Siddhi Chocolate**

At Post padali Satararoad, Maharashtra - 415 001  
Email: phalkesiddhi0103@gmail.com



# Nanotechnology Products



## Green Technology

Sustainable Paper Production



- Eco-friendly Product
- Biodegradable
- No Chemicals
- Smooth & easy to handle
- Comfortable for Writing
- Printable material
- Eco-packaging material







Sustainable paper production

9209155001  
ycisnanotech@gmail.com

Rayat shikshan Sansthan  
Yashwantrao Chavan institute of Science  
Department of Nanoscience and Technology


Ingredients:-  
Alovera & coconut oil

100%  
**Natural Product**  
Organic


## Elegant Eyes

All day long

- Ayurvedic ingredients
- Smudged Proof
- Water proof
- 24hrs. Long lasting
- Relief from Watering and Redness of Eyes.
- Extra Dark kajal
- Antibacterial properties of Carbon black



**INTENSE BLACK**



Contact no.  
8010399426  
9322877379  
ycisnanotech@gmail.com

## NANO SILVER LIQUID BANDAGE



- WATERPROOF
- REMOVE IRRITATION
- HEALS THE WOUND QUICKLY
- HIGHLY SAFE

7387569157  
ycisnanotech@gmail.com

## Nano Pesticides

Nanotechnology

- Improve chemical stability, hydrophilicity and environmental persistence.
- Protect active ingredients and give sustained and controlled release characteristics.



Nano botanical pesticide products

- Sustainable agriculture
- Biodiversity Protection
- Environmentally Friendly

77200 65733  
ycisnanotech@gmail.com



## Silk Cocoon Products

Cocoon Garland



# Herbal Soaps



















# Scented Candles





**List of Students /Entrepreneurs received MSME and FSSAI license :**

Sr.	Name Of Student	Certificate
1.	Akansha Kadam	 Akanksha Kadam.pdf
2.	Neha Nitin Dalvi	 Neha Nitin Dalvi MSME.pdf
3.	Pranali Pisal	 pranali pisal fssai 1[1].pdf <a href="#">MSME license</a>
4.	Priyanka Indrajit Nalawade	 Priya food and spices .pdf
5.	Radhika Yadav	 Radhika yadav MSME .pdf <a href="#">FSSAI</a>
6.	Shri Rohan Pravin Pawar	 VAISHNAVI MASALE 2.pdf
7.	Vaibhavi Bagade	 vaibhavi bakes .pdf
8.	Shivendra Bhosale	 2.Shivendra bhosale fssai.pdf
9.	Shweta Bhosale	 3.Shweta Bhosale FSSAi.pdf
10.	Siddhi Phalke	 4.Siddhi phalke fssai.pdf
11.	Prathamesh Pawar	 5.Prathamesh pawar fssai.pdf

12.	Ashwini Ramchandra Pawar	 Ashwini Bakers FSSAI.pdf	 ASHWINIS BAKERS MSME.pdf
13.	Trupti Ramesh Waghmare	 Shobhas Jaggery .pdf	 SHOBHA JAGGREY MSME.pdf
14.	Anushka Madhukar Karande	 Sweet treat delight FSSAI.pdf	 SWEET TREAT DELIGHTS MSME.pdf
15.	Yash Shantaram Chavan	 Yash Shantaram Chavan.pdf	
16.	Paramane Neha Pravin	 paramane Neha FSSAI.pdf	
17.	Pawar Vilasrao Tulsiram	 Vilasrao T Pawar Vaishnavi PProduct.pdf	
18.	Wadkar Divya Ananda	 Wadkar Divya mSME.pdf	
19.	Shreya Mahesh Patil	 Shreya Mahesh Patil FSSAI.pdf	
20.	Mukta R. Sawant	 Mukta R Sawant MSME.pdf	





Rayat Shikshan Sanstha's

**YASHAVANTRAO CHAVAN INSTITUTE OF SCIENCE, SATARA  
(AUTONOMOUS)**

**Lead College, Karmaveer Bhaurao Patil University, Satara**

# *YC Science Exhibition Cum Fair 2022-23*

**16<sup>th</sup> & 17<sup>th</sup> February 2023**

**Vision for Development  
and  
Growth in Entrepreneurship**

Designed by Department of Animation Science



## *Science Technology Innovation & Fun*

**Dr. N. N. Bendre**  
Co-ordinator

**Dr. H. P. Umap**  
Chairman

**Dr. B. T. Jadhav**  
Principal

**Mr. S. T. Kamble**  
Vice-Principal, Jr.

**Dr. J. J. Chavan**

**Dr. A. P. Torane**  
Vice-Principals, Sr.

**Dr. S. A. Bhoite**





*Rayat Shikshan Sanstha's*

**Yashwantrao Chavan Institute of Science, Satara  
(Autonomous)**

**Lead College, Karmaveer Bhaurao Patil University, Satara**

# *Invitation*

## **YC Science Exhibition Cum Fair 2022- 23**

You are cordially invited for the Inauguration Ceremony of YC Science Exhibition cum fair 2022-23 on 16th February 2023, Thursday at 10 am in Yashwantrao Chavan Institute of Science, Satara.

### ***In Presence of Chief Guest***

**Hon. Mr. Farrokh Cooper**  
Chair and Managing Director  
Cooper Corporation Pvt.Ltd. Satara

### ***President***

**Hon. Dr. Anil Patil**  
Chairman, Rayat Shikshan Sanstha, Satara

### ***Gracious Presence***

**Hon. Dr. Datta Gaikwad**  
Vice President, BVG India

**Hon. Dr. B. T. Jadhav**  
Principal, YC Institute of Science, Satara (Autonomous)

Designed by Department of Animation Science

